

Lemon Meringue Pie

Cook Pastry – Sweet Pastry. (See Nana Dow's Biscuit Mix – it is good for this)

Lemon Filling:

2 Lemons
2 tbsp (30gms) Butter
1 cup Sugar
310mls Water
3 dessertspoons Arrowroot (or Cornflour)
Yolk of Two Eggs

Grate rind and juice of lemon. Mix arrowroot, lemon and rind with egg yoke.

Put water and sugar on to boil. Then stir gentle into other ingredients. Stirring until thickens. Cool a little and fill into pie crust.

Whip whites until stiff. Pile on top and put into an oven and brown slightly.

(This is Nana Dow's favourite pie recipe.)